



Agricultural Journals

Czech Journal of

FOOD SCIENCES

[home](#) [page](#) [about us](#) [contact](#)

[us](#)

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food Sci.

**L. Tivana, J. da Cruz
Francisco, B.**

Bergstein, T .

Dejmek:

Cyanogenic Potential of Roasted Cassava (*Manihot esculenta* Crantz) roots *Rale* from Inhambane Province, Mozambique

Czech J. Food Sci., 27 (2009): S375-
S378

Roasted cassava roots flour is part of a common meal in Africa, it is known as *rale* in Mozambique. Fifty six samples of *rale* were collected from homes and markets in Inhambane Province, Mozambique, for cyanogenic potential (CNp) analyses. The names of cassava varieties used for preparing the *rale* samples could be determined in the home-collected samples, three varieties were recorded. *Xinhembwe* variety gave *rale* samples with 30 ± 8 mg CNp/kg (mean + standard error), *Precoce de angola* with 43 ± 11 mg CNp/kg and

Range substrate with 60 ± 22 mg CNp/kg dry weight. The mean cyanogenic value for all the 56 samples collected was 41 ± 16 mg CNp/kg. Cyanogenic potentials in all the *rale* samples were above 10 mg HCN/kg, the value regarded by the Codex Alimentarius Commission of the FAO/WHO as safe.

Keywords:

Manihot esculenta; Rale; cyanogenic potential

[[fulltext](#)]

© 2011 Czech Academy of Agricultural Sciences